



ALMOND AND CINNAMON ROLLS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Enhances the natural taste of added ingredients
- Quick and easy preparation



10



easy

Tips

Use hazelnuts instead of almonds.

INGREDIENTS FOR 12 SERVINGS

1 package Fresh croissant and danish pastry dough 400 g

FOR THE FILLING

250 g QimiQ Cream Base

100 g Marzipan (almond paste)

60 g Sugar

3 small pinch(es) Cinnamon

160 g Almonds, grated

Sugar, to sprinkle

Cinnamon, to sprinkle

METHOD

1. Preheat the oven to 180 °C (convection oven) and prepare the dough according to the instructions on the package.
2. For the filling: mix the QimiQ Cream Base with the marzipan, sugar and cinnamon until smooth using an immersion blender.
3. Spread the mixture onto the dough, roll and deep freeze for approx. 1 hour. Cut into 3 cm thick slices and sprinkle with a mixture of sugar and cinnamon.
4. Bake in the preheated oven for approx. 15 minutes.